

Peach & Mascarpone Filling

Mascarpone is a light, creamy cheese that pairs wonderfully with all kinds of fruit. This tart is topped with peaches, but blueberries or apricots would also look pretty. *Yields enough filling for one 11-inch tart crust.*

- 1 cup chilled mascarpone*
- ½ cup confectioners' sugar*
- 1 tsp. grated orange zest*
- ½ cup chilled heavy cream*
- 1 tsp. vanilla extract*
- 6 large peaches, pitted, peeled if desired, and sliced ¼ inch thick*
- ¼ cup apricot jam, warmed over medium heat until liquefied*

In a medium bowl, mix the mascarpone and confectioners' sugar and stir until smooth. Add the orange zest and vanilla extract. Whip the cream until soft peaks appear and fold it into the mascarpone mixture. Spread the mixture into a baked and cooled tart crust. Top with the peach slices. Brush the peaches with the liquefied apricot jam to glaze. Refrigerate the tart at least 1 hour or overnight before serving.

Elinor Klivans is the author of Bake & Freeze Desserts (William Morrow, 1994) and Bake & Freeze Chocolate Desserts (to be published by Broadway Books this fall). She lives in Camden, Maine. ♦